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# SA-SERIES HEAVY DUTY SALAMANDERS

## PROUDLY AUSTRALIAN MADE

### INSTALLATION PROCEDURE – USER MANUAL SERVICE INSTRUCTION

MODELS SA-36, SA-48



**GAS APPROVAL NO. 2202**

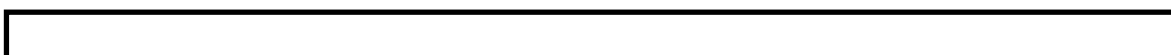
**Goldstein** 

ESTABLISHED 1911

The Cooking Equipment Professionals  
[www.goldsteineswood.com.au](http://www.goldsteineswood.com.au)

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## **TABLE OF CONTENTS**



<b>1.</b>	<b>INTRODUCTION</b>	<b>Page 3</b>
<b>2.</b>	<b>INSTALLATION</b>	<b>Page 4</b>
<b>3.</b>	<b>COMMISSIONING</b>	<b>Page 5</b>
<b>4.</b>	<b>OPERATING INSTRUCTIONS</b>	<b>Page 6</b>
<b>5.</b>	<b>BRACKET POSITIONING</b>	<b>Page 7</b>
<b>6.</b>	<b>STAND &amp; MOUNTING OPTIONS</b>	<b>Page 8</b>
<b>7.</b>	<b>TECHNICAL DATA</b>	<b>Page 9</b>
<b>8.</b>	<b>SERVICING</b>	<b>page 10</b>
<b>9.</b>	<b>DRAWING - SPARE PARTS SA-36</b>	<b>Page 11 &amp; 12</b>
<b>10.</b>	<b>DRAWING - SPARE PARTS SA-48</b>	<b>Page 13 &amp; 14</b>
<b>11.</b>	<b>WARRANTY</b>	<b>Page 15</b>
<b>12.</b>	<b>BRANCHES</b>	<b>Page 16</b>

## **1. INTRODUCTION**

Congratulations for purchasing your Goldstein commercial cooking appliance. J. Goldstein & Co. is a wholly owned Australian company and has been operating since 1911, building high quality products. The information in this manual will assist your installer and ensure correct location and connection. Thoroughly read the user instructions and the user maintenance sections, as understanding your products, its operation, and its cleaning and service requirements will provide you with long and satisfactory service. Failure to do so could shorten the life of the product and decrease its efficiency. Please ensure only authorised service technicians are called to any difficulties that may arise.

### **INTRODUCTION**

### **GOLDSTEIN SALAMANDER**

### **MODELS SA36, SA48**

**GOLDSTEIN SALAMANDERS** are designed to give long and satisfactory service and incorporate the best possible materials and workmanship. Proper installation, adjustment and preventative maintenance are vitally important if efficiency and appearance are to be maintained.

Read these instructions carefully as they contain important safety information regarding the installation, use and maintenance of the appliance.

### **RECEIVING INSPECTION**

- Check crates for handling damage. After carefully uncrating, check for “concealed” damage. Report any damage immediately to carrier and to dealer.
- Remove check all loose items from unit and check contents as found on back of warranty cards.
- Check type and capacity of gas supply.
- The type of gas for which this Salamander is factory adjusted can be seen on the rating plate, located on the bottom front panel of the Salamander.

**“THE EQUIPMENT MUST BE INSTALLED BY A  
LICENSED GASFITTER”**

## **2. INSTALLATION**

### **PRE-INSTALLATION OF THE SALAMANDER**

Adequate ventilation must be provided, preferably by a hood with vent and exhaust fan. Never make a direct connection between the flue of the appliance and the vent flue. Check that there is sufficient clearance between doors and passageways to move equipment into the cooking area.

Check the data plate to ensure appliance is suitable for the gas supply to which it will be connected and for information relative to gas input pressure and consumption.

### **INSTALLATION**

1. Lift and remove unit from timber base.
2. Fix salamander stand/brackets in desired position.
3. Mount salamander onto stand/brackets. (Ensure that there is a 50mm clearance between the rear and sides of the salamander and any combustible material).
4. Have a licensed gas fitter or your Gas Company connect the appliance to the mains supply. (Location of the 19mm B.S.P. gas fitting is seen on page 10 ).

A regulator (except for L.P.G. installation) is supplied as a separate item and must be connected into the supply to the appliance by a licensed gas fitter. It should be as close as possible to the appliance inlet.

The appliance must be installed in accordance with the rules of any authority having jurisdiction.

**UNIT SHOULD NEVER BE INSTALLED AS A COUNTER UNIT.  
FIRSTLY BECAUSE OF FIRE HAZARD & SECONDLY FOR SERVICE  
ACCESSIBILITY**

### **3. COMMISSIONING**

#### **COMMISSIONING**

1. Check that the gas specified on the rating plate corresponds to the gas supplied. If gas does not correspond contact your dealer or the manufacturer immediately.
2. Ensure all stop valves in the gas supply line are on.
3. Turn control knob to ON and using an ignition device, light the burner.
4. Check for leaks in the gas piping of the appliance using a soapy solution.
5. Once all burners are alight, check that the T.P.P (nipple located behind the bottom front panel) pressure, is the same as stated in table 2, on page 6 of this manual.  
The T.P.P. can be adjusted by removing the adjustment cover on the regulator and using a flat head screwdriver, turn regulator screw Clockwise or Anti-Clockwise to achieve the desired gas pressure.
6. Ensure that the burner flame is blue and that the burner appears to be burning correctly.
7. Turn off all control knobs.
8. Check that the salamander tray can be adjusted up and down easily.
9. If salamander cannot be adjusted as above please contact your dealer.
10. Put the two (2) arms on the bottom of the shelf clip onto S/S tray at back so shelf and tray pull out together.
11. Place shelf grates into position P/N SA-00M10.

#### **NOTE**

**WASH HOSES SHOULD NEVER BE USED ON THE APPLIANCE.  
USE OF HOSES WILL VOID WARRANTY**

## **4. OPERATING INSTRUCTIONS**

### **OPERATING**

1. Ensure all valves in the gas supply line are on.
2. Ensure that Drip Tray, Griddle Tray and Cast Iron Grates are located properly.
3. Turn silver control knob to ON and using an ignition device, light the Burner.
4. Adjust the Griddle tray, using the grid selecting knob (Item 22), to the desired cooking height.
5. Place food on the cast iron grates.
6. If food is burning on the top and not warming the insides, the griddle tray should be lowered.  
  
If food is not cooking fast enough or is not browning the top, then raise the griddle tray.
7. If Salamander cannot be used as above please contact your dealer.

### **CLEANING INSTRUCTIONS**

#### **Note**

**IF CAUSTIC SODA BASED OVEN CLEANERS ARE USED WARRANTY IS VOID.**

#### ***Daily***

- Remove Drip Tray (item6) and clean with detergent.
- Remove Cast Iron Grates (Item 5) and clean with detergent and a scourer.
- **NOTE** Rinse detergent off with water and immediately place grates back into Salamander and turn burners on to dry grates.
- **FAILURE** to dry grates will cause them to rust.

#### ***Weekly***

- Clean the inside cavity and the outside body of the salamander with a damp cloth.

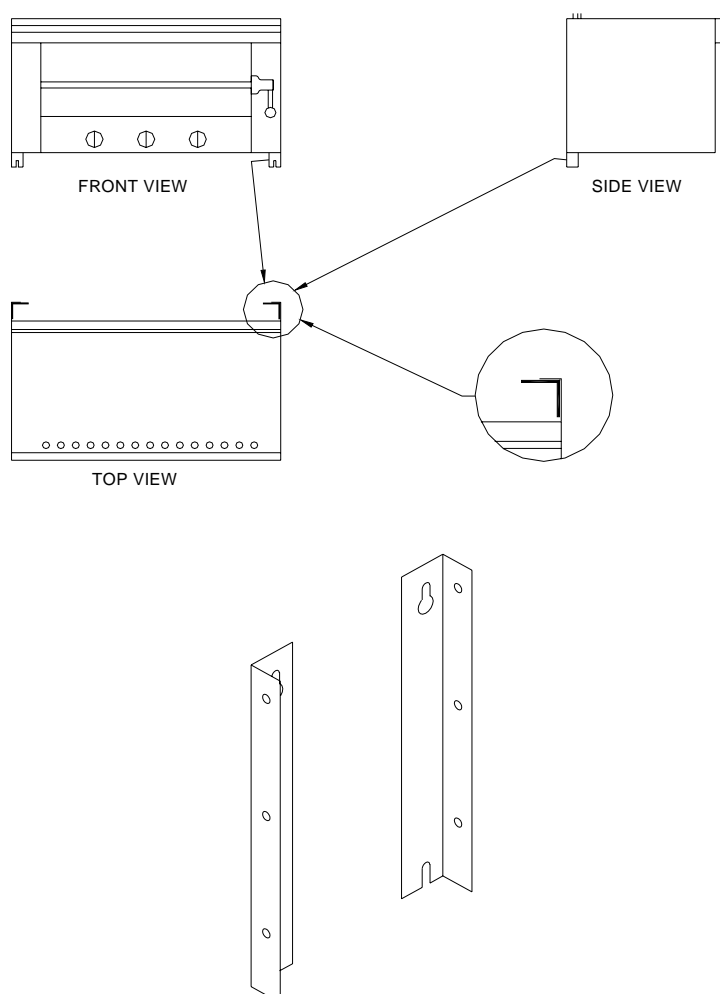
### **MAINTENANCE**

The lifting mechanism should be occasionally greased with heat resistant grease.

## 5. BRACKET POSITIONING

### BRACKET POSITIONING

### BRACKET POSITIONING

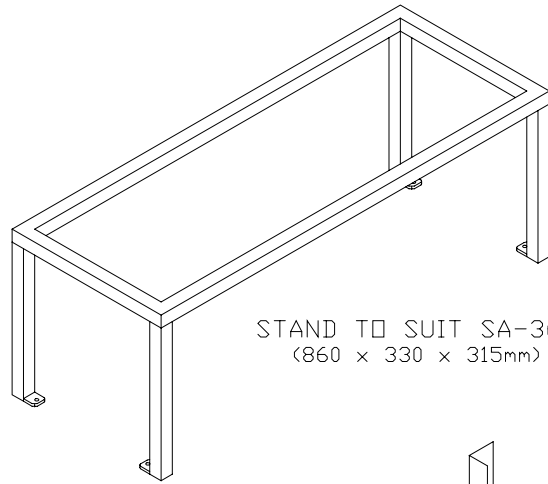


Goldstein

SA-CONCEALE

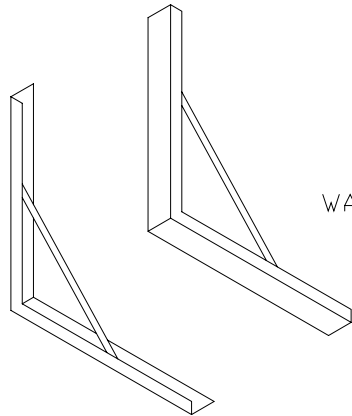
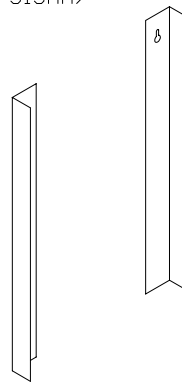
## 6. STAND & MOUNTING OPTIONS

### STAND AND MOUNTING OPTIONS FOR SA-36, SA-48



STAND TO SUIT SA-36  
(860 x 330 x 315mm)

CONCEALED BRACKETS, MILD STEEL  
(53 x 40 x 525mm)



WALL BRACKETS, STAINLESS STEEL  
(410 x 400mm)

SA-BRACK



**7. TECHNICAL DATA**

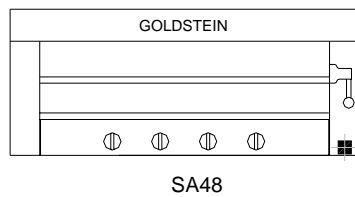
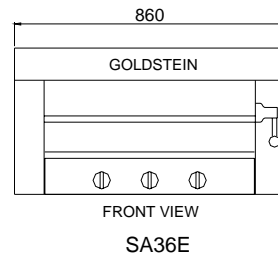
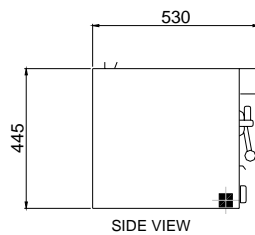
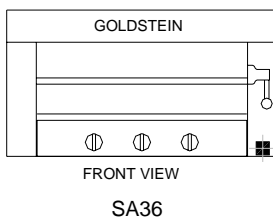
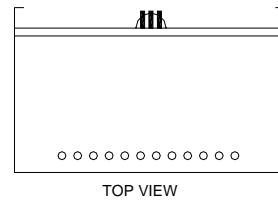
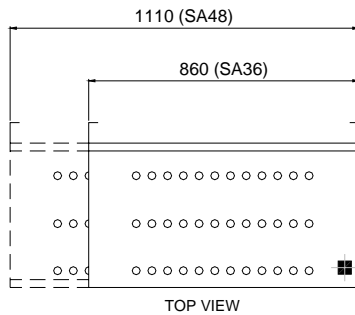
**DATA SHEET**

**TABLE 1**

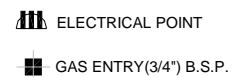
	Dimensions W X D X H (mm)	Wt Kg
<b>SA-36</b>	<b>860 X 530 X 445</b>	<b>53</b>
<b>SA-48</b>	<b>1110 X 525 X 445</b>	<b>70</b>

**TABLE 2**

Nominal Hourly Gas Consumption (MJ)				
	NG		LPG	Mj
<b>SA-36</b>	<b>1.5mm</b>	<b>36Mj</b>	<b>.95mm</b>	<b>36</b>
<b>SA-48</b>	<b><u>1.5mm</u></b>	<b>48Mj</b>	<b>.95mm</b>	<b>48</b>
<b>T.P.P. (kPa)</b>	<b>1.00</b>		<b>2.75</b>	



**SA36/48**  
**SA36E**



SA-36-48(GAS-ELECT)

## **8. SERVICING**

### **SERVICING**

Any mechanical product no matter how well made, will eventually require some service attention. This equipment will need less service if given normal care and frequent cleaning. Have a Gas Company or your serviceman check the equipment regularly.

Goldstein Salamanders are engineered for serviceability. Any part can be quickly and easily removed if necessary for cleaning, service or replacement. Parts are accessible from the front of the appliance.

### **MAIN BURNERS**

Heavy Duty Infra Red Burners.

### **CONTROL COCKS**

These are threaded into the inlet manifold and may be removed from underneath the appliance. If the appliance cannot be adjusted to operate correctly, contact the gas supplier or the manufacturers.

The gas control knobs control the flow of gas to each of the burners. A quarter of a turn anti-clockwise puts the tap in a fully opened position.

### **TO REMOVE GAS INJECTOR OR BURNER**

**Gas Injectors** are located in the inlet to the burners. To remove injectors, turn the gas off at the gas cock. The injectors can be removed by undoing flare nut on elbow, then screwing out elbow or undoing nipple in elbow.

**Burners** are removed by taking off the enamelled top. There are two screws holding the back of the Burner. Push back burner will fall down.

#### **NOTICE**

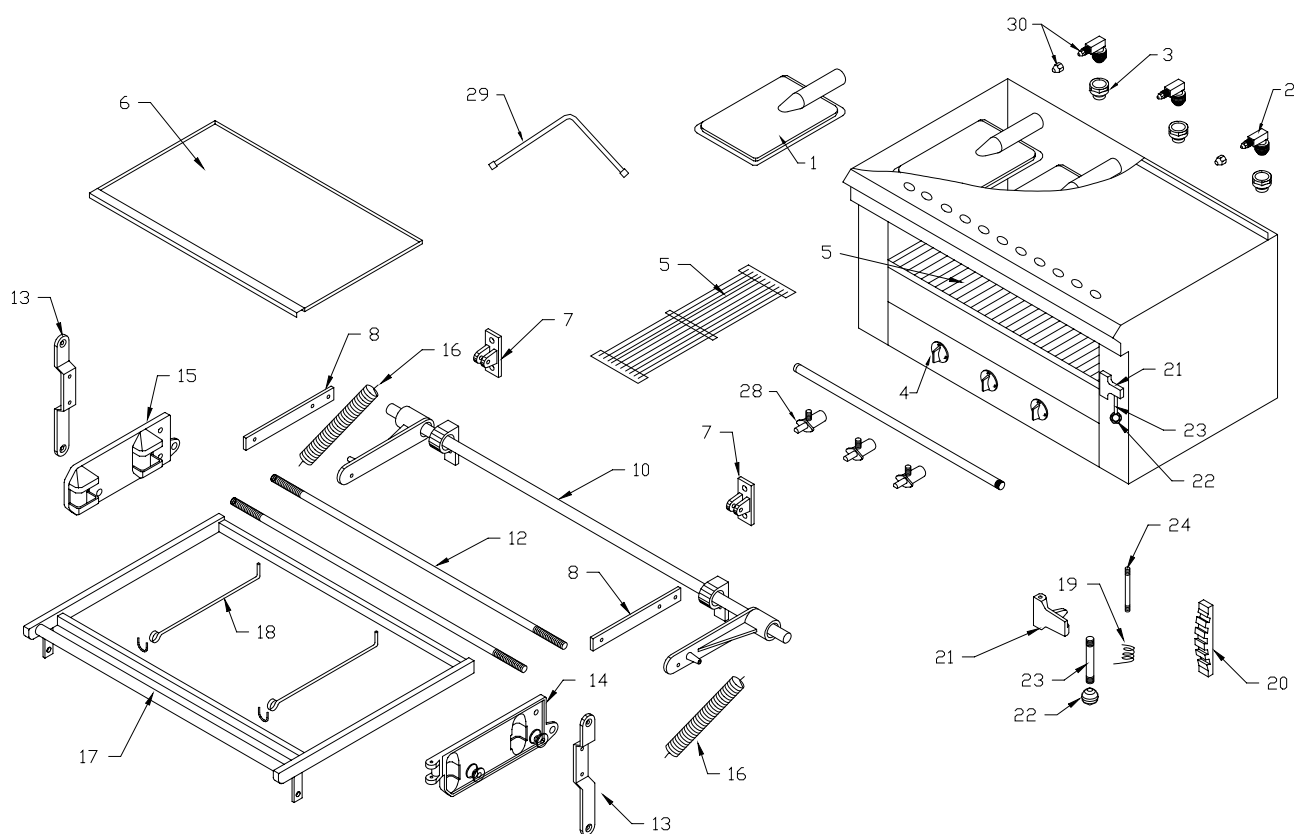
**PLEASE RETURN YOUR WARRANTY CARD  
FAILURE TO DO SO WILL VOID WARRANTY  
ON THE EQUIPMENT**

**9. DRAWING - SPARE PARTS DRAWING SA-36**

**MODEL: SA – 36**

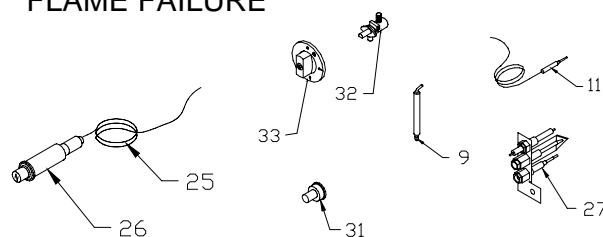
GAS SALAMANDER

BQ05



MODEL  
VARIATION(PARTS)

FLAME FAILURE



**9. SPARE PARTS-SA-36**

**MODEL: SA – 36**

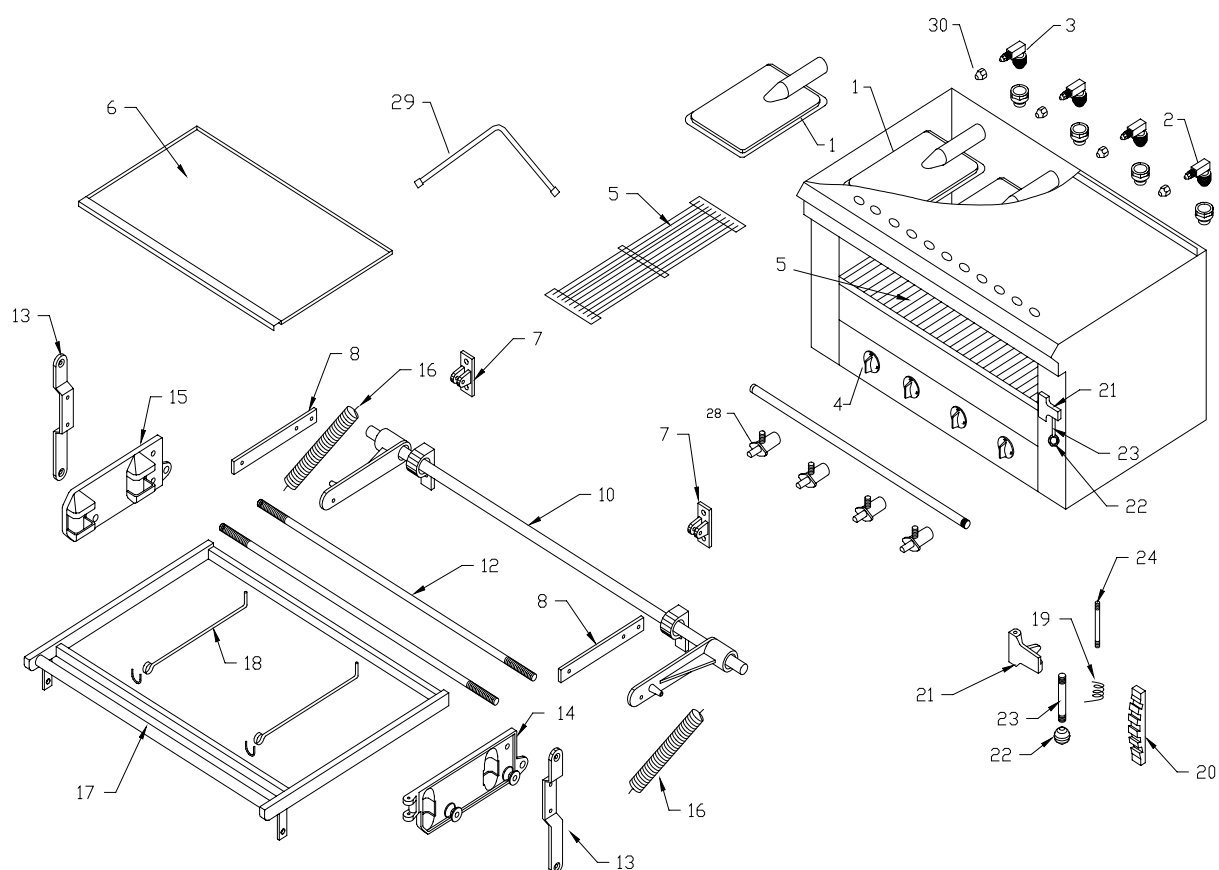
<b>ITEM No.</b>	<b>CODE</b>	<b>DESCRIPTION</b>
1.	GBNSA000	BURNER – SA
2.	GIJSA000	ELBOW NUT & INJECTOR COMPLETE
3.	GIJSAN00	NUT – SA INJECTOR (GIJSA###)(79080)
4.	MKNSSCK1	KNOB – CHROME METAL CW/CHD GASCOCK GCKC
5.	SA-00M10	CAST GRATE FOR SALAMANDER
6.	SA-36P07	DRIP TRAY FOR SALAMANDER
7.	SA-00M12	BRACKET – LINK SUPPORT
8.	SA-00B05	LINK BRACKET
9.	GPIC0002	ELECTRODE
10.	SA-36A09	REAR GRID SUPPORT (PIVOT)
11.	GTC01000	THERMOCOUPLE – L=1000
12.	SA-36T04	TIE RODS
13.	SA-00B06	CAST SUPPORT BRACKET
14.	SA-00A04	SUPPORT TRAY RUNNER RIGHT HAND SIDE
15.	SA-00A05	SUPPORT TRAY RUNNER LEFT HAND SIDE
16.	SA-00M11	SPRING – GRATE FRAME
17.	SA-36A02	FRAME – GRIDDLE TRAY
18.	SA-00M07	HOOKS – SHELF
19.	SA-00M16	SPRINGS – HANDLE RETURN
20.	SA-00M01	GRID RATCHET
21.	SA-00M05	GRID SELECTOR
22.	SA-00M02	MACHINE KNOB
23.	SA-00T05	SPINDLE – STAINLESS STEEL
24.	SA-00T06	PIN – STAINLESS STEEL – RETURN SPRING
25.	ESPL1500	LEAD – H.T L=1.5m
26.	ESP00003	SPARKER
27.	GPIB0002	BODY – PILOT ASSEMBLY
28.	GCKCW000	GASCOCK – CW KB135B
29.	SA-00A03	MANIFOLD PIPE – ALUMINIUM (SA) ASSEMBLY
30.	GIJSA150	INJECTOR – PE-48-SA 1.50mm N/G
30.	GIJSA095	INJECTOR – PF-48-SA 0.95mm L/P
31.	GIJ00022	PILOT SPUD No. 22 L/P/G
31.	GIJ00032	PILOT SPUD No. 32 N/G
32.	GCKGR001	GASCOCK – PEL 21S F/F DEVICE
33.	MKNPLM21	KNOB – FOR GASCOCK

## 10. DRAWINGS - SPARE PARTS SA-48

**MODEL: SA – 48**

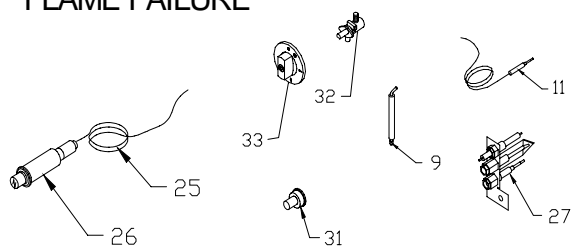
GAS SALAMANDER

BQ06



MODEL  
VARIATION(PARTS)

FLAME FAILURE



**10. SPARE PARTS SA48****MODEL: SA – 48**

<b>ITEM No.</b>	<b>CODE</b>	<b>DESCRIPTION</b>
1.	GBNSA000	BURNER – SA
2.	GIJSA000	ELBOW NUT & INJECTOR COMPLETE
3.	GIJSAN00	NUT – SA INJECTOR (GIJSA###)(79080)
4.	MKNSSCK1	KNOB – CHROME METAL CW/CHD GASCOCK GCKC
5.	SA-00M10	CAST GRATE FOR SALAMANDER
6.	SA-48P07	DRIP TRAY FOR SALAMANDER
7.	SA-00M12	BRACKET – LINK SUPPORT
8.	SA-00B05	LINK BRACKET
9.	GPIC0002	ELECTRODE
10.	SA-48A10	REAR GRID SUPPORT (PIVOT)
11.	GTC01000	THERMOCOUPLE – L=1000
12.	SA-48T04	TIE RODS
13.	SA-00B06	CAST SUPPORT BRACKET
14.	SA-00A04	SUPPORT TRAY RUNNER RIGHT HAND SIDE
15.	SA-00A05	SUPPORT TRAY RUNNER LEFT HAND SIDE
16.	SA-00M11	SPRING – GRATE FRAME
17.	SA-36A02	FRAME – GRIDDLE TRAY
18.	SA-00M07	HOOKS – SHELF
19.	SA-00M16	SPRINGS – HANDLE RETURN
20.	SA-00M01	GRID RATCHET
21.	SA-00M05	GRID SELECTOR
22.	SA-00M02	MACHINE KNOB
23.	SA-00T05	SPINDLE – STAINLESS STEEL
24.	SA-00T06	PIN – STAINLESS STEEL – RETURN SPRING
25.	ESPL1500	LEAD – H.T L=1.5m
26.	ESP00003	SPARKER
27.	GPIB0002	BODY – PILOT ASSEMBLY
28.	GCKCW000	GASCOCK – CW KB135B
29.	SA-00A03	MANIFOLD PIPE – ALUMINIUM (SA) ASSEMBLY
30.	GIJSA150	INJECTOR – PE-48-SA 1.50mm N/G
30.	GIJSA095	INJECTOR – PF-48-SA 0.95mm L/P
31.	GIJ00022	PILOT SPUD No. 22 L/P/G
31.	GIJ00032	PILOT SPUD No. 32 N/G
32.	GCKGR001	GASCOCK – PEL 21S F/F DEVICE
33.	MKNPLM21	KNOB – FOR GASCOCK

## **11. WARRANTY**

Installation must be carried out according to local regulations by qualified trade persons.

Isolating switch(es), shut-off valves etc must be within easy reach of the machine for future service and maintenance requirements.

If in doubt call GOLDSTEIN/ESWOOD or their representative for further information. No responsibility will be accepted for defects or damages by improper installation, for changes to the product not authorised by GOLDSTEIN/ESWOOD or for operation outside the technical specifications.

GOLDSTEIN/ESWOOD warrants their products to be free from defects in material and workmanship under “normal use and service”. This does not include normal wear and tear of parts. GOLDSTEIN/ESWOOD will repair or replace any parts, which in GOLDSTEIN/ESWOOD’s sole judgement are defective in material or workmanship, in accordance with the warranty offered.

This undertaking covers the provision of labour and parts for 12 months from the date of delivery to the purchaser. This undertaking applies only to state capitals. Remote areas are not covered by this commitment and special enquiries should be made. **(Note: Travel time not covered by warranty).**

*“To the maximum extent permitted by law, any liability on Goldstein/Eswood’s part or on the part of its servants or agents for loss or damage of any kind whatsoever in connection with the products, including liability for or in respect of any claim arising out of contract, negligence or statute, shall not, in any event, exceed \$100”*

Labour under warranty is supplied free of charge during normal working hours, Monday to Friday. Should warranty work be requested outside of our normal working hours a labour charge will be applied equivalent to a normal hour rate, without out of hours penalty rates. (Refer to last page of this manual for your closest branch for warranty repair services.

<b>12. GOLDSTEIN/ESWOOD BRANCHES</b>
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For inquiries please call your nearest state branch:

**Head Office**

211-213 Woodpark Road  
Smithfield NSW 2164  
Phone: 02 9604 7333  
Fax: 02 9604 5420

**Victoria**

Unit 13  
260-264 Wickham Road  
Moorabbin  
Victoria 3189  
Phone: 03 9553 1488  
Fax: 03 9553 0785

**Queensland**

Nautilus Complex  
Unit 12  
210 Queensport Road  
Murarrie Qld 4172  
Phone: 07 3890 1811  
Fax: 07 3890 1788

**South Australia**

Suite 26  
283-287 Sir Donald Bradman Drive  
Brooklyn Park  
South Australia 5032  
Phone: 08 8238 3423  
Fax: 08 8238 3400

**Western Australia**

Unit 1/10 Wittenberg Drive  
Canning Vale  
Western Australia 6155  
Phone: 08 9456 0559  
Fax: 08 9456 0554